

# HEARTS OF ROMAINE WITH CREAMY DRESSING

Source: The Art of Simple Food by Alice Waters

Prepared by: David & Nancy Kenner

Serves: 4

Remove the outer darker green leaves from:

**2 heads romaine lettuce**

Cut off the stem end and separate the leaves. Wash them thoroughly and spin-dry in batches.

To make the dressing, stir together in a large bowl:

**1 tablespoon white wine vinegar**

**Grated zest of 1 lemon**

**1 tablespoon fresh lemon juice**

**Salt**

**Fresh-ground black pepper**

Taste, and adjust as needed. Whisk in:

**3 tablespoons extra-virgin olive oil**

**3 tablespoons heavy cream**

Taste for salt and acid and adjust if needed. Gently toss the lettuce with the dressing, making sure each leaf is evenly coated.

*Cook's Notes: I added chives to the dressing. I would probably not make this recipe again.*

